

IndiGrill

Indian BBQ

Gluten Free Options

✓ **IndiBowl**

1. Choose your base
 - a. Rice (vegan)
 - b. Brown Rice (vegan)
 - c. Quinoa (vegan)
 - d. Salad (vegan)
2. Choose your Protein
 - a. Vegan Meat (vegan)
 - b. Paneer
 - c. Chicken
 - d. Lamb
 - e. Shrimp
3. Choose your side
 - a. Roasted Potatoes (vegan)
 - b. Dal (vegan)
 - c. Chana (vegan)
 - d. Mixed lentils (vegan)
4. Choose your sauce
 - a. Tikka Masala (Mild)
 - b. Korma Masala (Medium)
 - c. Vindaloo Masala (Spicy)
 - d. Saag (Medium)
 - e. Vegan Sauce
5. Choose your toppings
 - a. Grilled veggies (vegan)
 - b. Raita
 - c. Salad (vegan)

✓ **Kababs & Tandoori** (served with rice, lettuce salad and raita)

- a. Vegetarian
- b. Chicken
- c. Lamb
- d. Shrimp

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Indian BBQ

- ✓ **Dosa** (served with chutney and sambar)
 - a. Plain
 - b. Onion
 - c. Masala

- ✓ **Biryani** (served with raita)
 - a. Vegetarian
 - b. Chicken
 - c. Lamb
 - d. Shrimp

- ✓ **Sides**
 - a. White/Brown Rice (vegan)
 - b. Quinoa(vegan)
 - c. Roasted potatoes(vegan)
 - d. Masala
 - e. Protein

- ✓ **Kids** (12 & under only, please) (served with salad/roasted potatoes/chips & fountain drink/juice)
 - a. Kiddie Bowl
 - b. Kid Kabobs

- ✓ **Drinks**
 - a. Fountain drink
 - b. Mango Lassi
 - c. Chai
 - d. Coffee